

**RENEWAL OF VOWS
CHAMPAGNE DINNER - FIVE COURSE MENU**

AMUSE

CAVIAR & BLINIS

Imperial caviar and buckwheat blinis
Traditional garnishes

SUSHI VARIATION

Sushi & sashimi salmon - reef fish - tuna - candied ginger
Pickled sea vegetables - daikon spaghetti

WAGYU TATAKI

Wagyu Tataki - shiso aioli - crispy garlic - ponzu - plantain

TIGER PRAWNS

Grilled tiger prawn - caramelised fennel + Maldivian salad mix
Fennel cream

PASSION FRUIT TARTLET

Crispy tartlet with passion fruit - wild berries
Mint - papaya coulis

\$275.00 per person

**RENEWAL OF VOWS
LOBSTER DINNER**

AMUSE

LOBSTER CROSTINI

Lobster avocado tartar
Pickled lemon - butter brioche - black tobiko

LOBSTER CEVICHE

Mildly poached lobster
Peruvian citrus dressing - micro green salad - toasted seeds

LOBSTER & SALOMON RAVIOLI

Smoked salmon & lobster
Smoked peas - saffron cream - confit heirloom cherry tomatoes

LOBSTER THERMIDOR

Grilled lobster
Thermidor emulsion - herb crust - Ananea micro garden salad

MACAROONS

The chef's assortment of macaroons
Strawberry & champagne
Yuzu & sesame
Thyme & lime
Coffee & milk chocolate

\$300.00 per person

FIVE COURSE DINNER

AMUSE

ARTICHOKE SOUP

Crème d'artichoke soup

Spiced brick pastry

SPICED DUCK

Spiced duck breast - Palm heart salad - grapefruit segments

Marinated feta – lemon-infused virgin olive oil dressing

SALMON

Crispy skin Australian salmon - sea asparagus (samphire)

Edamame beans - clam with white wine emulsion

TENDERLOIN

Seared Australian beef tenderloin - scented exotic mushrooms

Potato puree - truffle jus

GÂTEAU OPÉRA

Almond sponge - coffee scent - butter cream - mocha tuile

Fresh berries - gold leaf

\$250.00 per person

**RENEWAL OF VOWS
CAKE OPTIONS**

FONDANT CAKE

Single layered Chocolate sponge cake - fondant covering

\$125.00 per cake

CUP CAKE

Display stands with assorted cupcakes and frosting

\$110.00 per stand

NAKED CAKE

Red Velvet - icing and tropical fruit

\$125.00 per cake